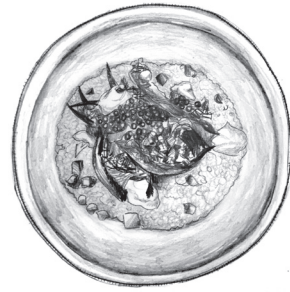


RAW

Albacore tartare	16
aguachile, yogurt, santa barbara pistachio & la boite shabazi spice	
Santa Barbara uni	24
seaweed & za'atar butter with grilled flatbread & fingerlimes	
Beef carpaccio	22
30 day dry aged ribeye, black olive, egg yolk, tunisian aioli & arugula	
Seafood tower	70
daily selection of local seafood	



Arabic salad 10
cucumber, tomato, sumac, onion, palestinian olive oil & citrus

Melon salad 10
grilled cucumbers, ume vinaigrette, feta, pink peppercorn & shiso

Labneh 9
crispy jerusalem artichoke, bagna cauda, honey dates & nigella

Avocado 11
cubed avocado, feta black sesame, long hot peppers & seasonal fruit

Stracciatella 10
green matbucha, shaved summer squash, pumpkin seeds & mint za'atar

Red cabbage 9
chopped red cabbage, peanut, lime, herbs & dukkah

Foie gras terrine 14
orange marmalade, fermented date honey & toasted brioche

Salatim platter 25
three of chef's daily selections, pickles, olives & house-made bread

SALATIM

Grated tomato 9
har bracha tahini topped with grated tomato, fresh basil & california olive oil

Hummus 10
rancho gordo chickpea hummus with syrian pepper

Burnt eggplant 10
charred greens, bonito flakes & seasonal fruit

Pickles 8
seasonal plate of pickled & fermented vegetables

Smashed cucumber 9
green chili oil, fried halloumi, celery & dill

PLATES

Daily catch 42
grilled branzino with black olive & seaweed chermoula, smoked lemon ponzu, radish & labneh

Sweet potato 18
grilled o'henry sweet potato, creamy almond, chile morita & cilantro

Pargiyot (chicken) 28
grilled chicken with shawarma spice, smoked onion & roasted honeynut squash, moroccan carrot vinaigrette & sprouted fenugreek additional kebab 16

Yellow tail collar 23
amba marinade, habanero salsa, pickled red onion, sungold tomatoes & raw tahini

Lamb kebab 30
grilled lamb kebab, braised swiss chard, sauce pipian & pistachio tahini additional kebab 18

Exchange chraime 35
whole prawns, mussels, tomato sauce, harissa xo & toasted bread

Hanger steak 32
grilled hanger steak with hazelnut muhamarra, crispy fingerling potatoes, salsa verde & roasted spring onion



LARGE PLATES

Dry aged bone-in new york strip 75
wood grilled reserve holstein beef with charcoal roasted vegetables, zhoug & pecorino

Whole fried local red snapper 30/lb
harissa sweet & sour, knife cut noodles, fresh szechuan peppercorns



SABABA SIDES

Fries 9
hand cut shoestring with amba mayo

Fried rice 16
chef chang's blue crab fried rice

Cauliflower 10
preserved lemon aioli, almond, pecorino & pita breadcrumbs

dinner

drinks



COCKTAILS

- Plum Rose** 15
kefir, fresh lemon juice, plum rose cordial, henessey xo, ron zacapa 23 & jaimacan rum with bay rum bitters served on crushed ice
- Pickles & Flowers** 14
recado pickle gastrique, fresh lemon juice & bergamot with capurro pisco & bonal. Served long with fresh sage leaves & dried rosebuds
- Strawberry & Sumac** 14
organic strawberries combined with sumac & served up with plymouth gin, aperol & luxardo maraschino, finished with a spritz of arak
- Rosemary & Mandarin** 14
california mandarin juice & fresh local rosemary shaken & served on the rocks with paranubes oaxcan rum, bacardi heritage & velvet falernum
- Wine & Parsley** 15
parsley, lemongrass & tahitian vanilla bean, mixed with fresh grapefruit & lemon juices. Served long with absolut, krogstadt aquavit & hops, topped with santa barbara chenin blanc
- Frutas Frescas** 14
olmeca altos tequila, del maguey mezcal, shaken with a watermelon mango cordial, chamoy, fresh lime juice & firewater bitters
- Old Fashioned** 15
toasted hazelnut infused eagle rare, apricot demerara, spiced cardamom bitters, lemon twist & dried apricot

BEER

- Goldstar** 7
amber lager, 4.9 abv
Tempo Beer Co, Israel
- Tecate** 5
american style lager,
4.5 abv, Mexico
- Heineken** 6
pale lager, 5.0 abv,
Netherlands
- White Rascal** 8
belgian style white,
5.6 abv, Avery Brewing Co.,
Boulder, CO
- American Kolsch** 8
koln style golden ale,
4.6 abv, Boulevard Brewing
Co., Kansas City, MO
- Tangerine Express** 8
IPA, 6.7 abv,
Stone Brewery,
Escondido, CA
- Fish** 10
IPA, 7.0 abv,
Pizza Port Brewing Co.,
San Diego, CA
- Westfalia** 8
dark amber ale, 5.6 abv,
Fort Point Beer Co.,
San Francisco



WINES BTG



SPARKLING

- '16 **Chenin Blanc** - Domaine du Factuer, Vouvray, FRA 16
NV **Perrier Jouet Grand Brut** - Champagne, FRA, 19
NV **Veve Clicquot (375ml)** - Champagne, FRA, 50

ROSE

- '17 **Grenache/Cinsault** - Domaine le Grand Rouviere, Cote de Provence, FRA, 12

WHITE

- NV **Pignoletto** - Orsi Vigneto San Vito, Emilia Romagna, ITA, 14
'17 **Albarino** - Bodegas Albamar, Galicia, ESP, 16
'16 **Chenin Blanc** - Lo-Fi, Santa Barbara, CA, 16
'16 **Sylvaner** - Les Vins Pirouettes, Alsace, FRA, 14

RED

- '16 **Tempranillo** - Bodegas Moraza, Rioja, ESP, 15
'17 **Malbec** - Fabien Jouves, Vin de France, FRA, 16
'16 **Gamay** - Georges Descombes, Beaujolais, Brouilly, FRA, 14
'16 **Merlot/Cabernet Sauvignon** - Chateau la Grolet, Cotes de Bourg, Bordeaux, FRA, 16

*A 4% charge is added to all checks to help cover the cost of health care benefits that we offer for our full-time employees. Thank you for supporting our staff. If you would like this charge removed, please let your server know and the charge will be removed.



daily squeeze

seasonal juice
8

NON-ALCOHOLIC 8

Turmeric & Pineapple
honey, fresh pineapple,
turmeric, bee pollen

Still or Sparkling
Water
8

THE
EXCHANGE
REST